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ABSTRACT OF THE DISCLOSURE

~~The present invention relates to~~ A liquid or semi-liquid pastry glaze, ~~gelling that gels~~ on contact with a support, in particular ~~to a cold gelling pastry glazes glaze~~ obtained by solubilizing a Ca^{2+} reactive low methoxylated pectin, ~~preferably a low methoxylated amidated pectin and~~ by applying conditions of brix, pH and/or suboptimal Ca^{+2} levels or other jellification ions that do not allow gelling before application onto a food product that provides the extra amount of e.g. Ca^{+2} ions and/or other conditions needed for jellification.

~~The glaze solutions of the invention typically have a brix of about 35° to about 55°, an acid pH (for instance a pH below 4) and/or a natural free Ca^{2+} level of about 15 ppm.~~

~~The present invention further relates to the use of such pastry glazes on food products such as pastry, which will retain an excellent cut ability and texture. The glazes according to the invention advantageously are ready-to-use glazes that can be applied with precision, and that are cold gelling but do not have the disadvantages of a standard thixotropic glaze. They are highly suited for glazing of acid acidic food products such as a fruit tart.~~

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